

BANQUET RANGE

Welcome to Bellevue Hotel and Le Jardin Restaurant!

We shall be delighted to prepare a business breakfast, buffet lunch or gala dinner according to your requirements.

We will create a light 3-course meal with exclusive speciality food tastings, excellent desserts, and recommend the best wines for you.

Bon appétit and enjoy the experience!

[LE JARDIN RESTAURANT](#)



[WINE CELLAR](#)



[SUMMER GARDEN & LOUNGE](#)



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The prices appearing in the banquet offers are in CZK per person and inclusive of VAT.

* All Bellevue and Gourmet menus relate to the range of conference packages, see document "Price Offer"

For more information please write to sales@bellevuehotels.cz or phone +420 380 720 113.

BELLEVUE COFFEE BREAKS

All variations include: wide range of teas and coffees, jugs of water and fresh seasonal fruit

Coffee Break 1, 190 CZK per person

White baguette with ham and brie cheese, tomato and balsamic dressing

Apple strudel

Coffee Break 2, 190 CZK per person

Cereal baguette with various cheeses, basil pesto, salad with balsamic dressing

Fruit sponge

Coffee Break 3, 190 CZK per person

Ciabatta with Italian salami, coarse-grain mustard and blue cheese

Quark cheesecake with raspberry coulis

Coffee Break 4, 190 CZK per person

Flaguette with chicken, rouille sauce, roasted onion and frisée

Sacher torte

GOURMET COFFEE BREAKS

All choices contain: a wide range of Nespresso coffees, teas, jugs of water, various mixed fruit juices
and seasonal fresh fruit

Coffee Break 5, 390 CZK per person

Cereal baguette with smoked salmon, cream cheese and rocket salad

Brittany tart

Coffee Break 6, 390 CZK per person

Flaguette with goat's cheese, Tyrolean bacon and spinach

Yogurt slice, raspberries

Coffee Break 7, 390 CZK per person

Ciabatta with Bresaola salted beef, parmesan and rocket salad

Honey slice

Coffee Break 8, 390 CZK per person

White baguette with duck confit, Pecorino cheese and radicchio salad

Citrus tart

COMPILE YOUR OWN BELLEVUE LUNCH MENU

The menu is included in the Bellevue conference package

3-course menu without the conference package: 400 CZK per person

The price includes 1 non alcoholic drink/person

Soups

Creamy cauliflower soup with bacon and croutons

Potato soup with marjoram oil

Chicken or beef broth with vegetables and egg saddle

Main courses

Trout fillet with herb pesto and groats risotto with mushrooms

Pork tenderloin with bacon, au gratin potatoes and cognac sauce

Duck leg confit with apple cabbage and Carlsbad dumplings

Beef bourguignon with mushrooms, bacon, onions and mashed potato

Desserts

Cheesecake with raspberry coulis

Choice of sorbets with fruit

Sacher torte with whipped cream

Apple tart

Extend your menu with a 4th course - 150 CZK per person

Salad with caramelized shallot onion and goat cheese

Beef tongue with celery salad and horseradish

Duck rillettes and cabbage chutney

GOURMET LUNCH MENU

The menu is included in the Gourmet conference package
3-course menu without the conference package: 750 CZK per person

The price includes 1 non alcoholic drink/person

Menu 1

Duck croquettes with raisin puree and rosemary brioche
Salmon trout with celery purée, fried chickpeas and Beure Blanc
Vanilla Creme Brulée

Menu 2

Roastbeef with garlic mayonnaise and herb dumpling
Pork tenderloin Sous-vide, garlic puree, roasted grenails, kimchi
Whipped mascarpone with marinated figs in orange sauce

Menu 3

Caesar salad with croutons and parmesan cheese
Chopped beef with horseradish - mashed potatoes and spinach cream
Chocolate cake with coconut sauce

EVENING GROUP SERVED MENU

Menu A, 385 CZK per person

South Bohemian Kulajda - egg soup with dill
Roasted duck leg with Sauerkraut and dumplings
Traditional Bohemian Cake

Menu B, 385 CZK per person

Strong beef broth with liver dumplings
Svíčková na smetaně – Roast beef in cream sauce with bread dumplings and cranberries
Fruit sorbet

Menu C, 385 CZK per person

Sauerkraut soup with sausage
Fried pork schnitzel with parsley boiled potatoes, cucumber salad
Sacher torte

TASTING MENU

Menu price including wine: 2,150 CZK per person

Menu price without wine: 1,500 CZK per person

Amuse bouche

CH.C. ANDRÉ SEKT, SUCHÉ – VLADIMÍR TETUR, VELKÉ PAVLOVICE

Marinated salmon in whiskey with sea-buckthorn gel, Shimeji mushrooms

SAUVIGNON MORAVINO, POZDNÍ SBĚR /SUCHÉ – MORAVÍNO, VALTICE

Roasted Foie Gras with duck croquette, red cabbage chutney, passionflower and lemon bread

CHARDONNAY BARRIQUE, POZDNÍ SBĚR/SUCHÉ – RAJHRADSKÉ KLÁŠTERNÍ

Beef consommé with egg cubes

Fish of the day in carrot cream, spinach-semolina dumpling, roasted celery, bacon oil

VELTLÍNSKÉ ZELENÉ, POZDNÍ SBĚR/SUCHÉ – PÚRYNKY, VELKÉ BÍLOVICE

Deer loin, roasted parsley, beetroot jelly, quinoa, rosemary brioche, red wine and chocolate

MERLOT , POZDNÍ SBĚR/SUCHÉ – SEDLÁK, VELKÉ BÍLOVICE

Chocolate ganache, passion flower, meringue

DORNFELDER, VÝBĚR Z HROZNŮ/SUCHÉ – KRIST, MILOTICE

GROUP BUFFET MENU, for at least 20 persons

MENU I., 600 CZK per person

Starters

Marinated salmon with bulgur with kimchi and apples
Mozzarella with tomatoes and basil pesto
Chicken Roll filled with meat with herbs and bacon
Long-drawn pork loaf with Guacamole dip
Variations of foreign and domestic cheeses and sausages

Salads

A mix of crisp lettuces
Carrot and cornsalad salad with pomegranate salad
Honey-mustard-balsamic dressing

Main courses

Pork ribs with fruit chutney
Chicken mini schnitzels
Chipped potatoes with pumpkin
Variations of pastries

Dips:

Home tartar
Garlic - herb
Tomato

Desserts

Bowl of fresh fruit
Choice of mini desserts
Panna cotta with basil gel

MENU II., 900 CZK per person

Starters

Bulk with chopped beef and sweet-sour mayonnaise
Smoked trout with salad with red lentils and horseradish
Parma ham with pear chutney
Duck Rillettes with cabbage chutney with maracuja
Beef Carpaccio with olive tapenade

Salads

Variety of chopped salads with garlic croutons
Fennel salad with citrus and nuts
Beet salad with fruit and rucola
Honey - wine dressing, dill dressing

Main courses

Pork tenderloin with dijon sauce
Beef chest with wine glaze
Black cod with basil - lime bulgur
Mashed potatoes
Honey root vegetables
Variations of pastries

Desserts

Choice of fresh fruit
Choice of mini desserts
Tiramisu

MENU III., 1,300 CZK per person

Starters

Roast beef with horseradish and apple – celery salad
Smoked cod with herb cottage cheese and caviar from the fodder
Terrine of foie gras with a dill brioche and black cherry marmalade

Goose rillettes

Selection of French cheeses

Salads

A mix of crisp lettuces with dressing
Caesar salad with garlic croutons
Grilled goat's cheese with a selection of lettuces, pear dressing and pine nuts
French dressing, mustard-honey dressing

Main courses

Lightly smoked duck breasts with orange sauce
Pork tenderloin with Pecorino and creamy leek
Sturgeon with root vegetables and coriander

Roasted stuffing with herbs

Ash-roasted potatoes

Breads and rolls

Desserts

Selection of mini desserts

Vanilla crème brûlée

Chocolate truffles

Chocolate cake

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DRINKS

Soft drinks, beer

Mattoni, Aquila mineral water 0.33l	50 CZK
Mattoni, Aquila mineral water 0.75l	90 CZK
Evian, S. Pellegrino 0.75l	120 CZK
Cola, Fanta, Sprite, Tonic 0.33	50 CZK
Rauch fruit juice 0.2l	50 CZK
Red Bull 0.25l	80 CZK
Pilsner Urquell 12°, Clausthaler 0.33l	50 CZK
Espresso, Espresso lungo	50 CZK
Espresso doppio	70 CZK
Latté, Cappuccino, Viennese	60 CZK
Iced coffee	60 CZK
Irish coffee	90 CZK
Tea	40 CZK
Hot chocolate	60 CZK

Just ask if you want our complete drinks menu,, you will find the wine list [HERE](#)